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L5: Entry 23 of 25

File: DWPI

Dec 11, 1984

DERWENT-ACC-NO: 1985-023357  
DERWENT-WEEK: 198504  
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TITLE: Tasty feather-contg. metal prod. - includes dehydrating feathers, hydrolysing in presence of water, acid or alkaline soln. centrifuging, mixing with vegetable or animal oil

PATENT-ASSIGNEE: YAMAMOTO T (YAMAI)

PRIORITY-DATA: 1983JP-0096360 (May 31, 1983)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 59220167 A	December 11, 1984		002	
JP 92003935 B	January 24, 1992		000	

## APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 59220167A	May 31, 1983	1983JP-0096360	
JP 92003935B	May 31, 1983	1983JP-0096360	

INT-CL (IPC): A23J 1/10; A23J 3/32; A23K 1/10; A23L 1/22

ABSTRACTED-PUB-NO: JP 59220167A

## BASIC ABSTRACT:

In the prodn. of a feather-contg. meal (I), (1) feather is dehydrated and its pH adjusted to 4 to 11, (2) water, or alkaline or acidic soln. is added, (3) resultant is hydrolysed by heat under high pressure, (4) dehydrated by centrifuging or pressing, (5) mixed with vegetable or animal oil, and (6) the oil removed by centrifuging or pressing the feather. The oil is soybean, safflower, palm, sesame oil, lard, etc.

ADVANTAGE - Step (1) removes water-soluble lower molecular cpds., the origin of the excessively decomposed cpds. Extraction of the hydrolysed feather removes excess fat and oil. Thus (I) produced has rich flavour and good taste.

ABSTRACTED-PUB-NO: JP 59220167A

## EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: C03 D13

CPI-CODES: C04-B01C; C04-B04E; C12-J01; D03-H01;